



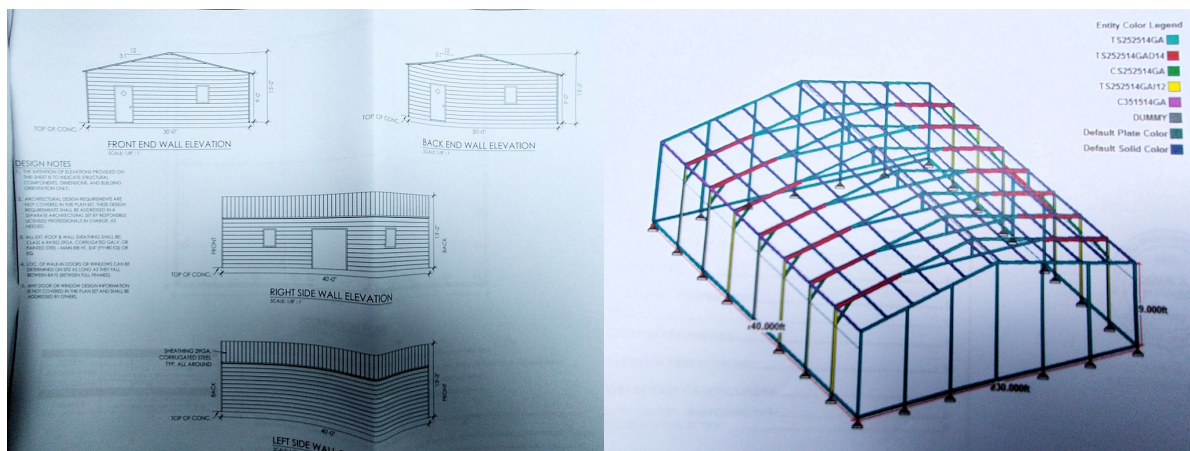
# SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - August 2022

Visit us at [SCPOA.info](http://SCPOA.info)

Starting soon will be the new SCPOA event building. Not only will SCPOA's meetings be held there, but it is for the good of all of our SCPOA members as well. Need an area looking over Dyer Lake, such as a wedding or birthday? Possibly a graduation? The possibilities are for you to decide and use. One item of interest is that the board will need to decide on a refundable amount for you to use the building. We want the building to be good for the next person to use it and if not then that refundable amount goes to our maintenance folks to tidy up what you didn't. All that is in the future.

For you to see the photos of the building and the crew taking down two grey pines see the photos below. Note: as our yearly dues have gone down please be advised that this building did not cause your dues to go up, at all, thanks to your present board and The Management Trust.



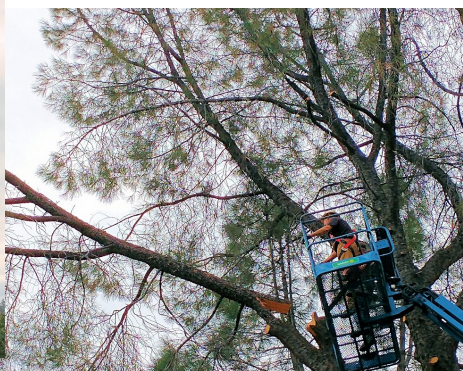
Left— 30'x40' foot space.

Right — shows framing.

Below— tree removal for foundation.







Just a few more photos of Kevin cleaning up the branches and for Jerry, Wayne and Wayne doing the heavy stuff.

## August Recipe— Loaded Potato Slices Ingredients:

- 5 russet potatoes (washed and dried)
- 8 ounces sharp cheddar cheese (block)
- 1 tablespoon fresh thyme leaves
- 5 slices bacon (cut into small pieces and cooked crisp)
- 2 tablespoons extra virgin olive oil
- 2 teaspoons fresh thyme leaves (chopped)
- 1 teaspoon kosher salt
- 1 teaspoon ground pepper (fresh)
- 2 tablespoons chives (snipped, garnish)

### Directions:



1. Position slicing disc in the work bowl of a KitchenAid® Pro Line® 16 cup Food Processor and set it to the 6th notch over from the left. Use the food pusher to feed the potatoes through the feed tube to slice. Set potato slices in a large bowl and cover with cold water. Allow to sit for 35 minutes to pull out the starch. Drain and wrap in towels to dry thoroughly.
2. Remove the slicing disc and set the 2 mm shredding disc in the bowl. Send the cheese through the feeding tube to shred. Set cheese aside.
3. Preheat oven to 400 degrees.
4. In a large bowl combine potatoes, olive oil, thyme leaves, salt, and pepper and mix until potato slices are evenly coated. Spray a baking sheet with cooking spray and stagger the potatoes so that they are slightly layered.
5. Bake for 35-40 minutes or until potatoes are beginning to brown and are fork tender.
6. Remove from oven and sprinkle shredded cheese and bacon over top. Return to oven and broil for 5-7 minutes or until cheese has melted. Garnish with snipped chives.

Tip: To make a complete meal, when adding the cheese and bacon at the end, add on shredded chicken or thinly